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Attractive Menus



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BY
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We can live without friends,
We can live without books,
But civilized men
Cannot live without cooks.

—Lord Lytton.

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Introduction.

This book has been written because we are aware of the perplexities which face the woman of today, (particularly in places where the services of a caterer cannot be obtained), when she undertakes to entertain her friends at breakfast, luncheons and dinners, and desires to serve something out of the ordinary; even what she may glean from magazines is perhaps copied by her neighbors, and every up-to-date woman wants something different.

That the hostess herself must probably prepare the meal without the help of a maid has also been considered, and the recipes we have chosen are designed to make its preparation as easy as possible. Many of them can be prepared the day before.

A hostess is judged to a certain extent by the kind of food she provides. Certain things are good at certain times with some combinations, and very much out of place with others.

THE TABLE.

Have your dining room table tastefully arranged with snow white linen, proper napkins for each meal (many people are now using luncheon or breakfast sets, which are perfectly proper) but pure white linen is always good taste.

Flowers are very effective, but, if used, choose the colors carried out in your menu.

We will be glad to design special centerpieces for you for any special function at a very small cost.

To set the table properly, first lay the silence pad, then the table cloth perfectly even.

Small tables may be used for large gatherings if desired.

On the right of plate place knives in order to be used, edges turned toward the plate, the soup spoon and teaspoons at right of knife.

It is very good taste to lay silver as each course is served, but most women prefer to lay all at once, removing the used silver after each course.

At the left of plate, place forks, tines up, in the order to be used; the napkin at left of forks. Place glass at right just above the knife, and if bread and butter plate is to be used, place at left just above the forks. The favors and place cards directly in front of plate.

If a family meal, usually the hostess sits at the head of table, with the host at the foot, the other members of family occupying seats at sides.

When a guest is a lady, she occupies the seat at left of the host; if a gentleman, the one at the right of hostess.

SERVING.

If the hostess has no maid, she may perhaps be able to get a couple of friends to aid her in serving a number of guests.

You perhaps already know that every dish placed in front of guests should be placed from their right; things passed by waiter always served at their left.

GARNISHING.

A few suggestions might be in place right here in regards to garnishing dishes.

A few sprigs of parsley always being correct with any meat or fruit.

If you are in doubt as to what is proper, remember this rule: Let the garnishing be something which would be apt to be served with the main ingredient of salad, if that ingredient were served in some other way.

Pickles or lemons are very good in a fish salad, and celery and olives in a salad containing chicken.

We furnish special menus for any bridal, any holiday, or children's parties in any colors desired, at a small expense to you.

Menus.

BREAKFASTS

A hostess may always be able to serve fruit as some sort is always procurable during the entire year. After the course which you would serve on individual plate from perhaps a basket in center of table—using fruit knives—serve a cereal, then eggs or meat if preferred, with rolls, gems or toast, and a cup of tea, coffee or cocoa, always having everything hot and tasty.

BREAKFAST NO. 1.

GRAPE FRUIT

FLAKES

GOLDEN GLOW OMELET

WHEAT MUFFINS

TEA, COFFEE OR COCOA

Grape Fruit.

Grape fruit cut in halves; loosen from skin by seissors all sections, and place on plates with bits of firm jelly, sprinkle with sugar and chill before serving.

The flakes may be of your own choosing, but they must be crisp. Serve with cream. These may be served by hostess from her place at table if desired.

Golden Glow Omelet.

To serve six people. Break eight eggs, yolks and whites separately, beating yolks well and whites until stiff. Make a cup of thick white sauce, using one tablespoon of flour to a good cup of milk and two tablespoons of butter, cool, add to this the yolks, whites and a small teaspoon of baking powder. Season well, put into a buttered bake dish and bake about twenty minutes or until set and slightly browned. This may be served by host.

Wheat Muffins.

One egg, one pint sweet milk, one-half teaspoon of salt, two teaspoons of sugar, two and one-half teaspoons of Royal baking

powder, four cups whole wheat flour. Bake about fifteen minutes.

BREAKFAST NO. 2.

CANTALOUPE

PANNED CHOPS

CREAMED POTATOES

PALM BEACH ROLLS

COFFEE, TEA OR COCOA

Cantaloupe.

Select firm ripe fruit, chill thoroughly, cutting in halves, served individually with salt or sugar as one prefers.

Panned Chops.

Trim and wipe small chops. Heat frying pan until it smokes all over. Rub bottom with a bit of fat, lay chops in and turn every ten seconds, keeping pan very hot. Season when partly done. Serve on hot platter.

Creamed Potatoes.

Make a cream sauce by rubbing two tablespoons flour into two tablespoons of butter and adding gradually two cups of cream. Add diced potatoes and season well.

Palm Beach Rolls.

Two cups pastry flour, two teaspoons of Baking powder, two teaspoons of sugar, one-half teaspoon of salt, two tablespoons of butter, and two-thirds cup of sweet milk. Mix as for biscuit, roll to one-third inch thickness, cut with round or oval cutter. Crease through center with the end of caseknife, dipped in flour. Brush one-half with butter and fold over. Bake fifteen minutes in quick oven.

BREAKFAST NO. 3.

ORANGE DELIGHT

DATE CEREAL

BROILED SALT MACKEREL

POTATO FONDUE

TOAST AND COFFEE

Orange Delight.

Cut oranges in halves, loosen up pulp to which add small pieces of grape-fruit, a few nuts, if desired, and a cherry. Sweeten to taste. Serve individually, using orange spoons.

Date Cereal.

Cook one cup of cream of wheat in about a quart of water, add salt, and when nearly ready to serve, add one-half cup of chopped dates. Serve with cream and sugar.

Broiled Salt Mackerel.

Select a large thick mackerel, cut off head and tail, and put in a large pan, skin side up. Cover with cold water and set in cool place for thirty-six hours. When ready to cook, wipe dry, grease a wire broiler, lay on fish and broil over coals on flesh side until nearly done, then a minute or two on skin side. If you have no coals, bake in oven for twenty minutes. Garnish with onions and hard-boiled eggs and dot with plenty of butter, add a little lemon juice and serve hot.

Potato Fondue.

Add some cream to the cold potatoes, and heat, then beat until very light; add the yolk of an egg, also the white beaten stiff, separately. Put in casserole and cover with a half cup of cream and sprinkle with dry bread crumbs. Bake about fifteen minutes.

BREAKFAST NO. 4.

STRAWBERRIES IN BASKETS

BROILED BACON AND EGGS

GRAHAM MUFFINS

PARAMOUNT FRIED CAKES

COFFEE

Strawberries in Baskets.

Prepare berries as for ordinary serving. Heat shredded wheat biscuit in oven before using, cut out oblong cavity to form baskets, fill with berries and serve with cream. Sweeten to taste. You may use any other fruit if desired.

Broiled Bacon.

Have pan hot, keep turning trimmed bacon until browned and done. Lay on center of hot platter. Garnish with eggs fried in the bacon grease and parsley.

Graham Muffins.

One cup graham or entire wheat flour. One cup flour, one-fourth cup sugar, teaspoon of salt, one cup sweet milk, one egg, one tablespoon of melted butter, three and one-half teaspoons Royal baking powder. Mix and sift dry ingredients, add milk very gradually, the egg well beaten and melted butter. Bake in hot oven, in buttered gem pans.

Paramount Fried Cakes.

Two eggs, beaten light, seven level tablespoons of sugar, seventeen tablespoons sweet milk, two tablespoons melted butter, salt, one quart flour, three teaspoons of baking powder, cut with small round cutter, not over two inches in diameter. Fry in deep fat and roll in powdered sugar. These are also delicious for afternoon teas.

BREAKFAST NO. 5.

WENONAH APPLES

CREAM OAT MEAL

BOILED EGGS

CINNAMON TOAST

COFFEE

Wenonah Apples.

Cut out cores from nice firm apples, but do not peel. Northern Spies are very good. Fill center with brown sugar, butter and little cinnamon, cook until well done but do not let fall to pieces. Serve cold with a spoonful of whipped cream to which you may add a nut or cherry.

Boiled Eggs.

Pour boiling water over eggs and set on back of stove for seven minutes, or soft boiled for three minutes.

Cinnamon Toast.

Toast bread carefully and butter. Keep hot. Take one cup of sugar, one-half cup of water and one rounding teaspoon of cinnamon, cook until it boils. Spread over the toast while hot. This is delicious for afternoon teas.

LUNCHEON NO. 1.

CREAM OF TOMATO SOUP

CROUTONS

BAKED HAM (SOUTHERN STYLE) WITH AUNT ELLA'S MUSTARD

DUCHESS POTATOES

SWEET POTATO CONES

ROYAL PALM SALAD

SPANISH WAFERS

PEACH CUSTARD

COFFEE

Cream Tomato Soup.

One pint tomatoes, one teaspoon of salt, one-half saltspoon of white pepper, one-half teaspoon of soda, one tablespoon of corn starch, one-third cup of butter, one quart of milk. Add soda and seasoning to tomatoes when boiling, add corn starch wet with cold water and boil ten minutes. Strain and add with the butter to the milk all ready heated in a double boiler. Beat thoroughly and serve at once. Serve with spoonful of whipped cream on which sprinkle paprika. This quantity will serve eight people. Croutons should be served with this.

Southern Baked Ham.

Boil a Swift's Premium ham or a good one having at least one inch of fat on outside, until very tender, boiling slowly. When well done, remove from water, remove skin and sprinkle with brown sugar, a few bread crumbs, and press cloves into the fat part. Bake until nicely browned in oven. A tenpound ham will serve fifty people.

Aunt Ella's Mustard.

Three level tablespoons of mustard, one teaspoon of sugar, one-half teaspoon salt. Mix and add a beaten egg. After mixing until smooth, add three-fourths of a cup of weak vinegar and cook in a double boiler until thick.

Duchesse Potatoes.

Peel potatoes and chop in wooden bowl with chopping knife to cubes a trifle larger than good sized peas. Put in dish and cover with cream and a little milk. For a large dish, use at least

a quart of cream having liquid cover potatoes fully one inch. Season well until milk is a little more salty than you like. Cover well and cook two hours, then place on back of stove until ready to serve.

Sweet Potato Cones.

Select long, straight sweet potatoes, pare and cut in halves crosswise, making two cones about three or three and one-half inches long. Boil in salt water until they can be pierced with fork, then roll in granulated sugar and fry in butter on all sides until a golden brown. Serve with cone standing on its base, one for each plate.

Royal Palm Salad.

One-half dozen oranges, three grape fruit, one-half pound soft marshmallows, quartered with scissors. Arrange in individual moulds, over which pour lemon jello to cover. When ready to serve, turn out on leaf of head lettuce. Add a large teaspoon of our cream salad dressing and garnish with chopped nut meats.

Queen Cream Salad Dressing.

Two tablespoons flour, two tablespoons butter. Mix together and heat in double boiler and add one cup of milk. Stir together three tablespoons of sugar, one teaspoon of dry mustard, salt and pepper, two eggs, two-thirds of a cup of vinegar, and fill cup with water. Add to heated mixture, and cook until thick. Beat until cold. In serving add whipped cream.

Peach Custard.

Make one crust as for lemon pie, fill with peaches cut fine (canned ones may be used if desired) pour over this a sweetened custard made with milk and eggs. Cover all with whipped cream. Cut as you would any pie.

LUNCHEON NO. 2.

GRAPEFRUIT COCKTAIL

CHICKEN A LA PARAMOUNT

PARKER HOUSE POTATOES

FRENCH PEAS

HEARTS EASE SALAD

NUT BREAD HEARTS

OLIVES

CELERY

QUEEN LOUISE DESSERT

Grapefruit Cocktail.

Scoop out grape fruit with teaspoon, having pulp very fine. Quarter marshmallows, cover with juice of fruit and let stand three hours. Chill and serve in glasses with cubes of red jelly. Season with sugar to taste.

Chicken a la Paramount.

Dress, clean and truss a four-pound chicken. Place it on a trivet in a kettle, half surrounded with boiling water and let cook slowly until tender, occasionally turning the bird. Add salt when partly cooked. Remove the fowl and chill stock and remove all cakes of fat. Melt two tablespoons of butter or the chicken fat, add one and one-half tablespoons corn starch and stir until smooth, then pour on gradually while stirring three-fourths of a cup of the stock, one-fourth cup cream and one-half cup milk. Bring to the boiling point and season with salt and paprika. Now add one cup of cold white meat cut in cubes, one-half cup of peeled and sliced mushroom cups (sauteed in one tablespoon butter two minutes) and one-fourth cup canned pimento. Again heat and just before serving add three tablespoons of butter and the yolk of one egg slightly beaten. This is nice to serve from a chafing dish.

Parker House Potatoes.

Cook potatoes and mash adding cream, but do not make too moist; season well and let cool slightly. To one quart of potatoes add one egg well beaten and mould into rolls about two and

one-half inches long and one and one-half inches thick. Brush top with egg, well beaten, place on buttered pan and bake in oven about fifteen minutes or until well heated through and nicely browned. Place on plate with twig of parsley pressed in top.

French Peas.

One can of peas, from which drain off all liquor and heat in a cream sauce made of one cup cream or rich milk, salt, pepper, and tablespoon of butter and thickened with one teaspoon of corn starch dissolved in a little milk. Serve in rankins.

Heart's Ease Salad.

Take small head lettuce, cut in two crosswise, place on lettuce leaf, garnish top with pimentos chopped very fine and serve with the cream salad dressing.

Nut Bread Hearts.

Two and one-half cups white flour, two and one-half teaspoons Royal baking powder, one spoon of salt, one-half cup white sugar, three-fourths cup of walnut meats chopped very fine, one egg, one cup sweet milk. Sift all dry ingredients together three times, add nut meats and then milk to which beaten egg has been added. Beat well and bake one hour. Cut in thin slices and make heart shape with cutter. Cover with following dressing: One package dates chopped, one-half package raisins chopped, one-half cup sugar. Cook until thick and serve cold, covering bread. Garnish each piece with a red maraschino cherry. This will serve twenty people.

Queen Louise Dessert.

A sunshine cake made in round angel food mould. Trim out center with a sharp knife until space will take in a pint of Holly ice cream frozen solid. Cover whole with whipped cream, slightly sweetened and serve at once. We always use our Queen Louise cake for this delicious dessert.

LUNCHEON NO. 3.

OYSTER COCKTAIL

VERMILLION VEAL

ESCALLOPED POTATOES

SPANISH CORN

FINGER ROLLS

JELLY

PEARSHING SALAD

WAFERS

CAKE

HOLLY ICE CREAM

COFFEE

Oyster Cocktail.

Serve in small glasses, five oysters to a glass. Cover with sauce below: One can tomatoes, one teaspoon pepper, one teaspoon mustard, one-fourth teaspoon cinnamon, one-fourth teaspoon allspice, one-half tablespoon salt, one-half cup vinegar. Cook slowly two hours and rub through sieve. In serving add a little chopped celery or grated horseradish. Chill well.

Tomato catsup may be used instead of this sauce as given.

Vermillion Veal.

Use veal steak. Cut in squares, breading each on all sides by dipping in beaten egg and rolling in fine bread crumbs. Place in pan, season, add butter and a little water. Cover and cook slowly in oven one hour. Brown the last fifteen minutes.

Escalloped Potatoes.

Peel potatoes and slice thin. Grease a pan and put in a layer of potatoes and season with salt, pepper and bits of butter; sprinkle with flour. Then another layer of potatoes and season as before, continue until pan is nearly filled, then add rich milk or cream until it can be seen at sides and cover all with shredded wheat biscuit crumbs, and a few bits of butter. Bake one hour.

Spanish Corn.

Melt four tablespoons of butter, add five tablespoons flour, one and one-half cups milk, one and one-half teaspoons salt, three-fourths teaspoon of mustard. Add one-fourth can pimen-

tos and green peppers chopped fine, one can corn, one egg, three teaspoons Worcestershire sauce. Cover with bread crumbs and bake until brown, or serve in ramkins or scallop shells.

Pearshing Salad.

Drain the juice from one can of Bartlett pears, cut lengthwise and arrange in salad plate. Fill centers with walnut meats and malaga grapes mixed with mayonaise dressing. Garnish with heart leaves of lettuce. Serve with toasted wafers.

Holly Ice Cream.

(See recipe, Dinner No. 2.)

LUNCHEON NO. 4.

CHERRY COCKTAIL

SOUP A LA SAN

ALASKAN SALMON LOAF

BERLIN SALAD

MARSHMALLOW DELIGHT

RECEPTION FLAKES

POTATO NESTS

Cherry Cocktail.

Select large lemons and from pointed end of each cut off a slice to form a lid for cup. With a sharp pointed spoon remove all pulp and juice from inside of each lemon and put in ice box until ready to serve.

Stone and bruise as many ripe cherries as are needed, chop fine and add a tablespoon of lemon juice to each cup of cherries and sweeten to taste. Strain or not as preferred. Serve in the lemon cups in a circle of water-cress with a garnish of whole cherries on the stem. Large cherry currants may be used in same way.

Soup a la San

One cup fresh lettuce chopped fine in meat chopper. Heat three pints milk to boiling point, and thicken with one tablespoon flour rubbed smooth with cold milk. Add one teaspoon salt and lettuce and heat again to boiling point. Add one tablespoon but-

ter after taking from stove. Spinach or asparagus may be used instead of lettuce.

Alaskan Salmon Loaf.

One can salmon; remove all skin and bones. Three eggs beaten light, one cup bread crumbs, one cup milk, four table-spoons of melted butter. Season with salt and pepper. Mix well and steam one-half hour.

Potato Nests.

Mash potatoes, add chopped pimentos to peas, cream and serve with a spoonful of this in center of potato mound.

Berlin Salad.

Fry six slices of bacon chopped fine until crisp; add to this one-half cup of vinegar, one teaspoon of sugar, and one table-spoon of lemon juice. Shred one head of red cabbage and pour the liquid over it. Serve on a crisp lettuce leaf.

Marshmallow Delight.

Add pinch of salt to whites of three eggs and beat until very stiff. Then add one tablespoon of Knox gelatine dissolved in one-half cup of cold water, beating a little of it into the eggs at a time, then slowly beat in one-half cup granulated sugar and one teaspoon of vanilla. Now take out one-third of batter and to this add red fruit coloring and a half dozen maraschino cherries chopped fine. Put together in deep dish in layers, red in center and between each layer sprinkle chopped nuts. Serve with whipped cream or sauce made from yolks of eggs. Set pudding in icebox to chill.

Pudding Sauce.

Heat one and one-half cups of milk; add one-half cup sugar and pinch of salt. Beat the yolks of the three eggs, add a little milk and add to hot milk. Cook until it thickens slightly. Serve cold.

LUNCHEON NO. 5.

GRAPE FRUIT IN HALF SHELL OR FRUIT COCKTAIL

VEAL HEART AND COLD TONGUE

CREAMED POTATOES

JELLY

ROSE SALAD

TOASTED CHEESE WAFERS

WENONAH SHERBET

CAKE

COFFEE

Grapefruit in Half Shell.

Cut fruit in halves; remove pulp in small pieces with spoon, cut out all sections from skin and fill half with bits of grapefruit mixed with white grapes seeded and halved.

Fruit Cocktail.

Remove pulp from three large naval oranges, and mix lightly with one-half cup of shredded pineapple and the same amount of sliced strawberries, and set on ice until thoroughly chilled. In the meantime boil one cupful of water, one cupful of sugar, and one-half cupful of lemon juice for ten minutes, then strain; add three tablespoonfuls of other fruit juice and chill also. Combine the fruit and syrup and serve either in orange shells or in dainty cocktail glasses.

Veal Heart and Cold Tongue.

Cook hearts until tender, seasoning well, when cold slice thin. Wash clean the beef tongue, put in kettle with water to cover. Add plenty of salt and small pod of red pepper. Boil very slowly. Keep covered until tongue is nearly done. Let cook until it can be pierced easily with fork. Do not peel until wanted for table. Soak salt tongue over night, omitting salt when cooking.

Cream Potatoes.

Cut boiled potatoes in cubes. Make sauce as follows: To one tablespoon of flour creamed with one tablespoon of butter, add one cup of cream and cook until thick, stirring constantly. Add the potato cubes and season well and let heat thoroughly.

Rose Salad.

One can of sliced pineapple, four oranges, two grapefruit,

one package lemon jello. Cut up oranges and grapefruit and put in individual moulds in which has been placed a flower cut from pimento with a lengthwise slice of olive for stem. Pour jello when beginning to set (or cool) over the fruit, covering well. Set on ice to cool. Serve on lettuce leaf and slice of pineapple. Serve dressing in mayonnaise dish so as not to cover this beautiful salad.

Toasted Cheese Wafers.

Take thin slices of bread, spread with a little butter, sprinkle with grated cheese. Make into sandwiches. Toast on both sides slowly to thoroughly melt cheese.

Wenonah Sherbet.

Three oranges, three lemons, three bananas, three cups sugar, one cup cream, five cups milk. Mash bananas, add sugar, then orange juice, then the lemon juice last. Add milk and freeze. Serve a sunshine cake with this, or if you have our cake book, use the Queen Louise cake.

DINNER NO. 1.

CONSOMME PATTI

OLIVES

CELERY

BAKED LAKE TROUT WITH HOLLANDAISE SAUCE

SAUTI POTATOES

WENONA CAPON

CRANBERRY SAUCE

MASHED POTATOES

STRINGED BEANS

ASPARAGUS

SALAD MILANAISE

SALTED WAFERS

PALMETTO PUDDING

COFFEE

Consomme Patti.

A clear beef soup, clarify with beaten white of egg. Strain and serve with a little cooked rice. Cubes of chicken and peas cooked and added after soup is strained.

Baked Lake Trout.

Three pounds trout. Do not remove head. Wash, wipe dry and roll in wet salted napkin. DRESSING: One cup cracker crumbs, one-half teaspoon salt, one-quarter teaspoon pepper, one tablespoon chopped onion, one tablespoon parsley, one tablespoon capers, one tablespoon chopped sour pickle. Mix thoroughly, stuff fish and sew up. Cut deep gashes down back and lard with strips of fat salt pork. Bake forty minutes in hot oven and serve with Hollandaise sauce.

Hollandaise Sauce.

Two tablespoons butter, one egg, one-fourth teaspoon salt, three shakes pepper, juice of one lemon, one-half cup boiling water. Thicken over boiling water.

Sauti Potatoes.

Cold boiled potatoes sliced thin and browned in butter. Don't break.

Wenonah Capon.

Boil chicken; when cold cut in small pieces, add about one-half pound of sweet breads which have been well soaked and cooked for about five minutes. Make a gravy of four tablespoons butter, five tablespoons flour, and one quart hot cream (part milk may be used). Pour over chicken and sweet breads to which one cup of mushrooms cooked in their own liquor has been added. Season with salt, pepper, onion juice and nutmeg. Mix well, put in baking dish, cover with bread crumbs, bits of butter, and bake about twenty minutes or until brown.

String Beans.

These are very delicious cut up and cooked in chicken broth. Season well.

Asparagus Tips.

Cook tender in salt water and drain well. Pour over them drawn butter sauce as follows: Three tablespoons butter creamed with one of flour, over which pour boiling water until the thickness of thick cream. Season.

Salad Milanaise.

Mix one heaping tablespoon sugar, one teaspoon mustard, one-half teaspoon salt, a very little paprika and cayenne. Blend thoroughly. Melt one tablespoon butter, add it slowly to the well-beaten yolks of two eggs, with the seasoning one-third cup vinegar, two-thirds cup milk. Cook in double boiler, stirring constantly until thick. Remove from fire, beat a moment with egg beater, and add slowly one cup of stiffly whipped cream. Cut in pieces one-half of a pineapple, two bananas, three oranges, and a small bottle of maraschino cherries. Mix the fruit together, drain and mix with the prepared dressing. Pour in a brick mould with a water-tight cover and bury in ice and rock salt for four hours. To serve, unmould, cut in slices and arrange on lettuce leaves.

Palmetto Dessert.

Allow three figs for each portion, wash, cut out stem end.

Place in double boiler or fireless cooker one hour until thoroughly heated. Arrange the hot figs in individual dessert dishes, around a central small mould of orange cubes, skinned and sprinkled with sugar. Border with whipped cream, sweetened and slightly flavored with orange juice.

DINNER NO. 2.

OYSTERS ON HALF SHELL

DUCHESSE SOUP

SALTED ALMONDS

SALMON ROSETTES

LATTICED POTATOES

ROAST SIRLOIN OF BEEF WITH BROWNED POTATOES

TURNIP SURPRISE

MACARONI AND CHEESE

ALEXANDRIA SALAD

HOLLY ICE CREAM

WAFERS

COFFEE

CAKE

Duchesse Soup.

One quart of milk, two onions, two tablespoons butter, two tablespoons of flour, two tablespoons grated cheese, salt and pepper. Put milk on to boil. Fry butter and onions together, add dry flour and cook two minutes longer, being careful not to burn. Stir into the milk and cook two minutes; rub through strainer and return to fire. Now add cheese and season to taste with salt and pepper. Beat one egg, then with two tablespoons of liquid, and pour into the soup slowly, stirring all the time. Do not boil again but let stand three minutes when it is hot.

Salted Almonds.

Take nut meats, blanch, cook in olive oil until a golden brown and spread upon a paper and sprinkle with salt.

Salmon Rosettes.

One can of salmon. Pick out bones, rinse can with a little water and use as juice. Salt and pepper to taste. Roll about twenty crackers, then mix with salmon. Stir in the beaten yolk of one egg. Make into small cakes and dip in beaten white of egg. Roll in cracker crumbs and fry in butter.

Latticed Potatoes.

Select potatoes of equal size and shape. Wash and scrub them and then slice on vegetable slicer. Drop at once into cold water for a little time, then put them into fresh water with a piece of ice until thoroughly chilled. Drain a few of the slices at a time, pat dry on a napkin, put in a frying basket and immersed in boiling hot fat. Drain, sprinkle with salt and pepper. Serve hot with fish.

Roast Sirloin of Beef.

Get a large sirloin roast, the larger the better. Place in bake pan and cover with small thin slices of suet, put in a hot oven, gradually reducing the heat after it is well heated through, bake until tender. Season and serve on large platter, and garnish with potatoes baked with meat and sprigs of parsley.

Turnip Surprise.

Select a large, firm, yellow turnip. Wash, pare and cut in strips two inches long and a quarter of an inch wide. Soak for some time in cold water. Drain and cook gently in boiling, salted water until tender. The pieces should retain their shapes, so the water must not boil hard. Drain, add butter, pepper and salt to taste. Now fry slices of bacon, diced, until crisp, but do not brown; then pour contents of the pan over the turnips, cover and shake the kettle gently so that the bacon flavor may get into every piece.

Macaroni and Cheese.

Put macaroni into rapidly boiling salted water and boil about twenty minutes, then drain in colander and pour cold water over it to remove pastiness. Reheat in a white, brown or tomato sauce. Before sending to table sprinkle thickly with grated cheese or stir cheese through it.

The Alexandra Salad.

Allow a hard head of lettuce for each person to be served. Take off all the green outer leaves, then with a sharp knife cut out the very heart of lettuce leaving a nest. Put into this hollow

first a layer of crisp celery, cut in short pieces and shredded fine. On this foundation lay pieces of the grapefruit pulp until the cavity is filled. On top lay four fresh cherries, or if necessary the preserved ones, and over the whole pour a light French salad dressing.

Holly Ice Cream.

Beat three eggs until very light, add one-half cup flour wet with milk and one cup sugar. Heat one quart milk in double boiler and add above and cook until it thickens. Let cool, add one pint cream and one more cup sugar and one teaspoon vanilla. Strain and freeze. Served with sponge cake or we use our Queen Louise cake.

DINNER NO. 3.

FRUIT COCKTAIL

CLAM SOUP

CROUTONS

PORTERHOUSE STEAK A LA MUSHROOM

POTATO ON HALF SHELL

HOLLAND BEETS

SQUASH IN SHELL

SHRIMP SALAD

TOASTED CRACKERS

HAMILTON FROZEN PUDDING

Fruit Cocktail.

Five Greening apples, three oranges, two and one-half tablespoons sugar. Remove pulp from oranges and put in bowl. Pare apples and cut in small cubes right over orange pulp as the orange juice keeps it from turning dark. Add sugar and mix lightly with a fork, chill thoroughly before serving. Garnish with candied cherries.

Clam Soup.

Thirty-six clams chopped fine, one and one-half pints water using clam liquid as far as it will go. One pint milk, four tablespoons flour, four tablespoons butter, three well-beaten eggs, salt and pepper. Boil clams three minutes and remove. Add butter, flour and milk; let just boil up. The last thing before serving, add eggs.

Croutons.

Cut stale bread in one-third inch slices and remove crust; spread a little butter on each piece, then cut slices in one-third inch cubes, put in a pan and bake until a very light brown. Serve with the clam soup.

Porterhouse Steak a la Mushroom.

Have thick cut of tender steak, trim and broil or fry until done, turning every ten seconds. Remove to hot platter. Add one can of button mushrooms (this amount for about two pounds of meat) to grease in pan, two cups of rich milk and thicken to about consistency of thick cream. Season and pour over steak.

Potato on Half Shell.

Select medium sized potatoes; wash, using a vegetable brush. Bake in hot oven from thirty to forty minutes or until soft. Remove from oven, cut a slice from top of each and scoop out the inside. Mash, add two tablespoons melted butter, two tablespoons of salt, one-half teaspoonful of pepper and six tablespoons hot cream. Now add the beaten yolks of two eggs or the stiffly beaten whites of two eggs. Refill the skins and bake for five minutes in a hot oven. Brush potatoes with beaten egg or melted butter and sprinkle with finely chopped parsley.

Holland Beets.

Two bunches of beets, one tablespoon butter, one cupful bouillon or boiling water, one tablespoonful flour, two or three tablespoons vinegar, two tablespoons cream. Wash beets, cook in boiling water until done. Remove skins, cool and chop fine. Brown the butter and flour very slightly in saucepan, stirring constantly to keep mixture smooth. Gradually add warm bouillon or boiling water and vinegar to taste. Put in beets and let all come to a boil. Just before serving mix thoroughly with cream. Decorate top of dish with tiny sprigs of parsley.

Squash in Shell.

Cut squash in squares about three and one-half inches square.

Bake in oven until done. Serve individually, seasoned and with liberal piece of butter.

Shrimp Salad.

Take a fifteen cent can of shrimps, four medium sized cooked potatoes, one onion, one cupful ripe olives, two stalks celery, one tablespoon chopped parsley, two hard boiled eggs and one cup of Queen cream salad dressing. Wash and dry shrimps, dice potatoes, onions and celery. Cut olives from stone and slice eggs. Mix shrimps with potatoes and dressing. Add onion, celery and olives. Chill and serve decorated with eggs, parsley and whole olives.

Hamilton Frozen Pudding.

Beat the yolks of five eggs slightly, and add one cup sugar, one-half teaspoon salt, and three cups milk. Cook over hot water, stirring constantly until mixture thickens, strain and cool; then flavor with one tablespoon vanilla and two and one-half tablespoons brandy and add whites of five eggs beaten until stiff, and one and one-half cups heavy cream beaten until stiff. Freeze using three parts finely crushed ice and one part rock salt. Pack in brick mold until serving time. Remove from mold to chilled serving dish and surround with strawberries cut in halves and sprinkled with sugar.

DINNER NO. 4.

CREAM OF PEA SOUP

WAFERS

RADISHES

PLANKED WHITE FISH

ROSETTE POTATOES

CHICKEN FRICASSEE WITH DUMPLINGS

MASHED POTATOES

BRUSSELS SPROUTS

JELLY

ORIENTAL SALAD

SULTANA STRAWBERRY

Cream of Pea Soup.

Put one pint of milk in a double boiler, add one pint of cooked or canned peas, which have been put through colander, rub together one tablespoon of flour and one of butter and add to soup. Just before serving add one-half pint of cream and serve very hot. Canned or green corn may be used in same way. This soup is very delicious.

Planked White Fish.

Four pounds white fish, one lemon, one-half cup butter, one teaspoon salt, one-half teaspoon pepper, one cup boiling water. Remove head and have fish split from head to tail so it can be flattened on plank, but be careful not to split skin. Have plank very hot and brush with butter. Place on board skin side down and tack firmly in place. Bake in moderately hot oven five minutes, then take brush and bathe fish with other ingredients made into sauce for basting. Continue every ten minutes for half hour, then remove from oven. Place plank on a platter and serve at once. Garnish platter so as to cover plank, but do not remove fish from it until served. This will serve six. The rosette potatoes are well seasoned mashed potatoes run through paste tube and made in form of roses around fish on plank. It may be returned to oven to brown potatoes slightly.

Chicken Fricasee With Dumplings.

Prepare fowl and boil as usual. Melt good sized piece of butter to golden color with one large finely sliced onion and two tablespoons of flour. Add the broth which has been boiled down, and several slices of lemon, a dash of white pepper with nutmeg, one-half glass of white wine (or vinegar) and lay chicken in this boiling broth. Boil slowly five minutes, add yolks of two eggs and stir until smooth. Serve decorated with mushrooms and with dumplings.

Brussels Sprouts.

Cook in salted water until tender, drain and serve with a drawn butter sauce, or buttered and seasoned well.

Oriental Salad.

One quart of tomatoes, fresh or canned, one-half onion sliced, one bay leaf, one stalk celery. Cook for twenty minutes, then strain twice. To three cups liquid add one-half teaspoon sugar. Mix in sliced stuffed olives, pimentos and a few French peas. Use Minute gelatine to set, serve with Queen cream salad dressing on lettuce. This is pretty moulded in individual moulds.

Sultana Strawberry.

Make a rich pie crust as for lemon pie and bake. Fill shell with fresh sweetened strawberries. Cover all with whipped cream and sprinkle with finely chopped nut meats.

DINNER NO. 5.

CARO CONSOMME

SAUTED CHEESE SANDWICHES

OLIVES

FROGS LEGS EN TOMATO

ROAST SPRING LAMB

MINT SAUCE

MASHED POTATOES

RICE CROQUETTES

GREEN PEAS

ORIOLE SALAD

PLAIN BREAD AND BUTTER SANDWICHES

NUTTED CREAM

CAKE

COFFEE

Caro Consomme.

Four pounds finely chopped beef and two quarts water, add one onion, sliced, two bay leaves, one carrot chopped fine, one blade mace, five or six cloves. Place over fire, bring slowly to boiling point, let simmer one hour. Add one tablespoon sugar in which you have fried a slice of onion. Boil two minutes, strain through two thicknesses of cheese cloth, season, reheat and serve with a thin slice of onion.

Sauted Cheese Sandwiches.

Mix grated cheese with salad dressing and spread between slices of buttered bread. Dip in white of egg slightly beaten

with one tablespoon milk. Bake in hot oven until a delicate brown.

Frog Legs en Tomatoes.

Put frog legs in boiling water; take out and put in cold water. Dip in cornmeal and place in frying pan with butter and fry slowly, turning carefully. Prepare tomatoes as for sauce. Arrange legs in it and garnish with toast cut in cubes. SAUCE: Strain tomatoes, season with salt, pepper, and cayenne pepper; thicken slightly.

Roast Spring Lamb.

Get leg of lamb, season well and bake until well done. Serve on platter, garnish with rice croquettes.

Mint Sauce.

Add to two tablespoonfuls of washed and finely chopped mint a little white pepper and a gill of vinegar in which two tablespoonfuls of sugar have been dissolved. Let stand a half hour before serving. If this sauce is preferred hot, the vinegar and sugar may be heated to boiling point and the minced mint stirred in just before serving.

Rice Croquettes.

Two cups boiled rice, three tablespoons cream, one-half teaspoon salt, one-eighth teaspoon pepper, a few grains cayenne pepper, a few drops of onion juice and the yolk of one egg. Beat thoroughly. Take up rounding tablespoon of mixture and roll between hands in the form of a small ball then roll lightly on a board until desired length and flatten ends. Roll in crumbs, then in egg, then crumbs again. Fry one minute in deep fat and drain on brown paper.

Oriole Salad.

Allow a small head of lettuce to each person, pluck off the outer leaves and enough of the heart to form inside of nest. Prepare eggs for nest by mixing with two cupfuls of cottage cheese, a half cupful of chopped English walnuts, a teaspoon of chopped

chives or onion with a seasoning of salt and paprika. Blend thoroughly, roll into little egg shapes. Arrange three eggs in each nest, and pour around them (not over) a mayonnaise to which has been added a few chopped olives and capers.

Nutted Cream.

Cover one-fourth box gelatine with one-half cup cold water. Whip a pint of sweet cream to a stiff froth. Sprinkle into the cream four tablespoons chopped blanched almond meats. Add three-fourths cup powdered sugar, one teaspoon vanilla. Pour four tablespoons water on gelatine and place over tea kettle to dissolve. Strain into cream and stir until it thickens. Heap a tablespoon whipped cream on top and sprinkle with nut meats or garnish with cherries. Chill.

We Have Three Very Special Salads

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